



# ANTIPASTI

(Appetizers)

## NEW! FRIED ARTICHOKE HEARTS

Lightly dusted and fried artichoke hearts served with Asiago dipping sauce 7.99

## OLIVE ITALIANE

Assorted imported olives tossed and marinated with sweet red peppers, onion and celery in fresh garlic, olive oil, white vinegar and fresh herbs 7.99

## CALAMARI GRIGORIO

Sicilian seasoned calamari quick fried, tossed with pepperoncini, olive oil, fresh lemon and garlic 8.99

## COLOSSAL SHRIMP COCKTAIL

Served with our house tangy cocktail sauce 13.99

## MOZZARELLA MARINARA

Hand cut, Italian breaded imported mozzarella sticks served with marinara sauce 8.99

## TASTE TOUR OF ITALY

Calamari grigorio, portabella sticks and housemade mozzarella sticks 12.99

## PORTABELLA STICKS

Fresh sliced portabella mushroom dipped in our housemade breading and fried crispy. Served with basil dipping sauce 7.99

## ROASTED PEPPERS & GOAT CHEESE

Creamy goat cheese served with marinated sweet pepper, fresh pesto and crostinis 8.99

## SEARED AHI TUNA

Seared, sliced and served with ginger soy sauce 12.99

# INSALATA AND ZUPPA

(Soup and Salad)

## HOUSEMADE SOUP DU JOUR

Ask your server for today's soup.  
Cup 2.99 Bowl 4.99

## WEDGE SALAD

Fresh wedge iceberg lettuce, crispy bacon, roma tomatoes and bleu cheese 6.99

## CAESAR SALAD

Romaine lettuce tossed with a masterfully made Caesar dressing 8.99

## BALSAMIC BLACKENED & BLUE SIRLOIN SALAD

Gourmet lettuce tossed with dried cranberries, red onion, granny smith apples and walnuts. Topped with blackened sirloins, bleu cheese crumbles and balsamic vinaigrette dressing 13.99

## MEDITERRANEAN SEAFOOD SALAD

Marinated shrimp, scallops and calamari tossed with mixed greens, garden vegetables, feta and gorgonzola cheeses and drizzled with our housemade lemon vinaigrette 16.99

## TUSCAN SALAD

Gourmet greens and seasonal fruits garnished with walnuts and shaved parmesan. Served with our housemade sweet Tuscan dressing 9.99

# PASTA

All pasta dishes include our house salad  
and fresh baked garlic bread.

*\*Dinner Split Charge 3.99*

## NEW! TAGLIATELLE ALLA BOLOGNESE

Wide ribbon imported pasta tossed with fresh simmered ground beef in a rich tomato cream sauce 16.99

## ANGEL HAIR SEAFOOD PASTA VESUVIO

Fresh diced vegetables and kalamata olives sautéed with diced shrimp and scallops, in olive oil, pressed garlic and fresh basil sauce. Served over angel hair pasta with feta cheese 18.99

## FETTUCCINE ALFREDO

Homemade, rich, creamy alfredo sauce 15.99

## PASTA MEATBALLS

Two jumbo meatballs and family secret recipe marinara 15.99

# ENTRÉES

Served with house salad and stuffed garlic bread



## ADD ONS

Sautéed Mushrooms 3.49

Gorgonzola Butter 2.49

Sautéed Onions 2.49

Lemon Garlic Sauce 2.49

# BUTCHER'S BLOCK

ALL STEAKS  
ARE CUT  
ON PREMISE

Served with choice of side.

## NEW! BONELESS RIBEYE

USDA choice hand cut 12oz boneless Ribeye seasoned and broiled to perfection 26.99

## NEW YORK STRIP SIRLOIN

A mouthwatering 14 oz. USDA choice hand cut New York sirloin grilled to perfection 27.99

## FILET MIGNON

A tender 8 oz. USDA choice hand cut filet mignon 28.99

## LAMB CHOP AUGUSTINO

Three thick cut lamb chops rubbed with seasoning and topped with fresh lemon, olive oil, garlic and fresh herbs 28.99

# PESCE (Fish)

## SEAFOOD PALERMO

Gulf shrimp, scallops and calamari quick fried, tossed with lemon, garlic and fresh parsley. Served over angel hair pasta 18.99

## SALMON HERB BUTTER

Olive oil rubbed, topped with herb butter and served with rice pilaf and fresh vegetables 19.99

## NEW! RUBY RED TROUT BEARNAISE

Fresh ruby red trout Cajun seasoned and blackened in our cast iron skillet and drizzled with Béarnaise sauce. Served with rice pilaf and fresh sautéed vegetables 21.99

# PANINIS

Paninis and sandwiches served with choice of French fries or cup of soup and Kosher dill pickles.

## PORTABELLA & EGGPLANT PANINI

Portabella mushrooms and eggplant, feta and provolone cheese on ciabatta bread and pressed on our panini grill 9.99

## CHICKEN CLUB PANINI

Chicken breast, bacon, smoked provolone and mayonnaise served with tomato and lettuce on ciabatta bread pressed on our panini grill 9.99

## ITALIAN ROAST SIRLOIN SANDWICH

Slow roasted sirloin simmered in Italian spices and broth served on an Italian loaf 10.99

## SPICY SHRIMP DIAVOLO

## FETTUCCINI

Diced shrimp sautéed and simmered in our spicy marinara and tossed over imported fettuccini pasta 17.99

## BAKED THREE CHEESE RAVIOLI

Plump cheese ravioli served with marinara and baked mozzarella 15.99

## PENNE ALFREDO WITH CHICKEN & BROCCOLI

Sautéed chicken and broccoli fresh herb seasoned and simmered in our creamy alfredo sauce 16.99

## LASAGNA MILANO

Stacked lasagna noodles, loaded with ground beef, mushrooms and baked with three imported cheeses 16.99

## LINGUINE PESTO WITH BLACKENED SIRLOIN

Linguine tossed in housemade cream pesto and topped with blackened sirloin 16.99

# CASA LINGA

(House Specialties)

Served as complete dinners with house salad and stuffed garlic bread.

No substitutions please

## CHICKEN NUNZIA

Chicken breast sautéed with fresh mushrooms and simmered in a blend of Marsala and Adeira wines. Served with asiago whipped potatoes and sautéed vegetables 16.99

## VEAL PARMESAN

Breaded and simmered in marinara and red wine then baked with mushrooms and mozzarella cheese. Served with pasta marinara 19.99

## NEW! CHICKEN GORGONZOLA

Sauteed chicken simmered in a rich creamy gorgonzola sauce served over angel hair pasta 17.99

## SHRIMP VERANDA

Gulf shrimp seasoned and floured, pan seared in olive oil, mushrooms and garlic. Served over angel hair pasta 18.99

## SAUSAGE SICILIANO

Old country family recipe of fennel sausage smothered with peppers, onions and marinara sauce. Served with pasta 15.99

## VEAL PICATTA

Veal dipped in a unique egg batter then sautéed with mushrooms and capers in a refreshing lemon butter sauce. Served over angel hair pasta 19.99

## STUFFED CHICKEN PARMESAN

Chicken breast stuffed with fresh ricotta, mozzarella and provolone cheeses, Italian breaded, pan fried then baked in marinara sauce. Served with pasta marinara 16.99

# SIDES

- Baked Potato
- Asiago Whipped Potatoes
- Pasta
- Fresh Sautéed Vegetables
- Rice Pilaf

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Menus provided by Gordon Food Service© 2014